

Soliera White

D.O. La Mancha / White



Soliera White is a fantastic wine to enjoy with a huge variety of dishes of Spanish cuisine.

GRAPE

Airen

STYLE

Still wine

REGION

In the former kingdom of Castilla La Mancha, central Spain is the largest continuous vine-growing area in the world with 300,000 hectares of vineyard. It is also the stomping ground of Miguel de Cervantes's famous novel, Don Quixote. The Denominación de Origen (D.O.) borders Valencia and Murcia to the east, Extremadura to the west, Andalucía to the south and Madrid to the north-west. Winemaking originated here in Roman times and was certainly widespread during medieval times. Moreover, the versatility of the land has resulted in the introduction of an array of international grape varieties.

TASTING NOTES

A bright yellow colour with green hues. This wine has wonderful fresh aromas of herbs, apple, peach and tropical fruit. This is reflected on the palate and creates an elegant wine with a lovely long silky finish.

FOOD PAIRING

Perfect with tapas and a range of Spanish seafood dishes including fish with butter sauce, pasta and cheese.

ALCOHOL CONTENT

11°

BEST SERVED

Between 10-12°C

TECHNICAL INFORMATION

Only the best grapes are selected to produce this original wine. Fermentation takes place at 14-16 °C in stainless steel tanks after a cold maceration of the paste for 4-6 hours.

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